

## SPECIAL NOTE

**When a function is finished**, the oven carries out a cooling procedure. This is normal.

After this procedure the oven switches off automatically. The cooling procedure can be interrupted without any harm to the oven by opening the door.

## Instructions for use

**EMCHS 5140**

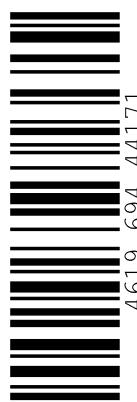


### DATA FOR TEST AND HEATING PERFORMANCE

#### In accordance with IEC 60705.

The International Electrotechnical Commission has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	1000 g	11 min	750 W	Pyrex 3.227
12.3.2	475 g	5 min	750 W	Pyrex 3.827
12.3.3	900 g	15 min	750 W	Pyrex 3.838
12.3.4	1100 g	28-30 min	Forced air 200 °C + 350 W	Pyrex 3.827
12.3.5	700 g	25 min	Forced air 200 °C + 90 W	Pyrex 3.827
12.3.6	1000 g	30-32 min	Forced air 225 °C + 350 W	Pyrex 3.827
13.3	500 g	2 min 12 sec	Rapid defrost	



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## INSTALLATION

### PRIOR TO CONNECTING

**Check that the voltage** on the rating plate corresponds to the voltage **in your home**.

**Do not remove the microwave inlet protection plates** located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.

**Ensure** the oven cavity is empty before mounting.

**Ensure that the appliance is not damaged.** Check that the oven door closes firmly against the door support and that the internal door seal is not damaged.

Empty the oven and clean the interior with a soft, damp cloth.

**Do not operate this appliance** if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

**Follow the supplied separate mounting instructions when installing the appliance.**

### AFTER CONNECTING

**The oven can be operated only** if the oven door is firmly closed.

**The earthing of this appliance is compulsory.** The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

**In the case of a permanent connection,** the appliance should be installed by a qualified technician.

#### Important!

**A permanent connection requires** the installation of a separating device. The separating device must have an omnipolar contact opening of more than 3 mm including LS switches, safety valves and relays. The separating device must be

**connected directly to the normal line for any problems caused by the user's failure to observe these instructions.**

**Follow the supplied separate mounting instructions when installing the appliance.**

## TROUBLE SHOOTING GUIDE

### If the oven does not work

, do not make a service call until you have made the following checks:

- \* The Turntable and turntable support is in place.
- \* The Plug is properly inserted in the wall socket.
- \* The Door is properly closed.
- \* Check your Fuses and ensure that there is power available.
- \* Check that the oven has ample ventilation.



**WARNING!**

**Service only to be carried out by a trained service technician.** It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy. **Do not remove any cover.**

- \* Wait for ten minutes and then try to operate the oven once more.
- \* Open and then close the door before you try again.
- \* During the operation of some functions, a symbol "L - - J" may be displayed. This is normal and indicates that the oven performs some calculations in order to reach a good end result.

**This is to avoid** unnecessary calls for which you will be charged.

When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

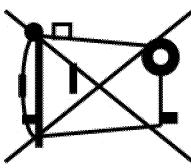
## ENVIRONMENTAL HINTS

**The packing box** may be fully recycled as confirmed by the recycling symbol.



Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.

**This appliance** is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



**The symbol** on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

**Disposal** must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.

## MAINTENANCE & CLEANING

**Cleaning is the only maintenance** normally required. It must be carried out with the microwave oven disconnected.

**Failure to maintain the oven** in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.



**Do not use metal scouring pads** on the inside of the oven cavity. They will scratch the surface.

**At regular intervals**, especially if spillovers have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

**This oven is designed** to operate with the turntable in place.

**Do not** operate the microwave oven when the turntable has been removed for cleaning.

**Use a mild detergent**, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

**Do not allow grease or food particles to build up around the door.**

**For stubborn stains**, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

**Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.**

**Abrasive cleansers**, steel-wool pads, gritty wash cloths, etc. can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray/glass cleaner to a paper towel.

**Do not spray directly on the oven.**

### DISHWASHER SAFE:

#### Turntable support.



### CAREFUL CLEANING:

**The Crisp-plate** should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring sponge and a mild cleanser.

**Always** let the crisp-plate cool off before cleaning.

**Do not** immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it.

**Do not** use steel-wool pads. This will scratch the surface.

### If material inside / outside the oven should ignite

keep oven door closed and turn the oven off.

Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

**Do not over-cook food.** Fire could result.

**Do not leave the oven unattended.**, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating food.

**EGGS**

**Do not use your microwave oven** for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.

## IMPORTANT SAFETY INSTRUCTIONS

### READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

**Do not heat, or use flammable materials** in or near the oven. Fumes can create a fire hazard or explosion.

**Do not allow grease or food particles to build up around the door.**

**Do not use corrosive chemicals or vapors** in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

**Do not use your microwave oven** for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

**If material inside / outside the oven should ignite**, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

### ⚠️ WARNING!

**Do not use your microwave oven** for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.

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## PRECAUTIONS



## DYNAMIC INTELLIGENCE STEAM

**GENERAL**  
**This appliance is designed for domestic use only!**

**The appliance should not be operated without food in the oven when using microwaves.** Operation in this manner is likely to damage the appliance.

**If you practice operating** the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

**Do not use the cavity** for any storage purposes.

**Do not remove the microwave inlet protection plates** located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.

**Remove wire twist-ties** from paper or plastic bags before placing bag in the oven.

**DEEP-FRYING**  
**Do not use your microwave** oven for deep-frying, because the oil temperature cannot be controlled.

**Use hot pads or oven mitts** to prevent burns, when touching containers, oven parts, and pan after cooking.

**LIQUIDS**  
**E.g. beverages or water** in your microwave oven,  
overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.

To prevent this possibility the following steps should be taken:

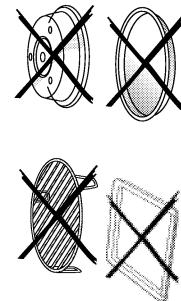
- Avoid using straight-sided containers with narrow necks.
- Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
- After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

### CAREFUL

**Always refer** to a microwave cookbook (not included) for details. Especially, if cooking or reheating food that contains alcohol.

**After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.**  
**Ensure the Lid and the Teat is removed before heating!**

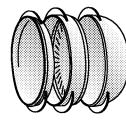
**Use this function for** such food as vegetables, fish, rice and pasta.  
This function works in 2 steps.  
The first step quickly brings the food to boiling temperature.  
The second step automatically adjusts to simmering temperature in order to avoid over boiling.



### Do not use with this function.



**The Steamer is designed to be used with microwaves only!**  
**Never use it with any other function at all.**  
**Using the steamer in any other function may cause damage.**  
**Always ensure** that the turntable is able to turn freely before starting the oven.  
**Always place** the steamer on the Glass Turntable.



**Vessels used should not** be more than half filled. If you intend to boil large amounts, you should choose a larger vessel in order to ensure that it's not filled to more than half of its size. This is to avoid over boiling.

**Cooking vegetables**  
Place the vegetables into the strainer. pour 50-100 ml water into the bottom part. Cover with the lid and set the time. Harder vegetables such as carrots and potatoes require 4-5 minutes cooking time.

**Cooking rice**  
Use the recommendations on the package regarding the cooking time, the amount of water & rice. Place the ingredients in the bottom part, cover with the lid and set the time.

**PUSH - PUSH KNOBS**  
The knobs of this oven are aligned with the buttons on the panel, at delivery. The knobs will slide out if pushed and their various functions can be accessed. It is not necessary to have them protruding from the panel during operation. Simply push them back into the panel when you are done with the setting and continue to operate the oven.



## DYNAMIC INTELLIGENCE CRISP

## ACCESSORIES

RECOMMENDED WEIGHTS	
For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for the manual Crisp function.	
1 FRENCH FRIES (250g - 600g)	Spread out the fries in an even layer on the crispplate. Sprinkle with salt if crispier fries are desired.
2 PIZZA, thin crust (250g - 500g)	For pizzas with thin crust.
3 PAN PIZZA (300g - 800g)	For pizzas with thick crust.
4 CHICKEN WINGS (250g - 600g)	Spread out the chicken wings in an even layer on the crispplate.
5 FISH FINGERS (200g - 600g)	Preheat the crispplate with a little butter or oil. Add the fish fingers when the oven stops and prompts you to "Add Food". Turn the fish when the oven beeps.

### GENERAL

**There are** a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

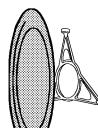
\* Fit the turntable support in the oven.



### TURNTABLE SUPPORT

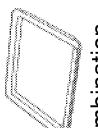
**Use the turntable support** under the Glass turntable. Never put any other utensils on the turntable support.

\* Fit the turntable support in the oven.



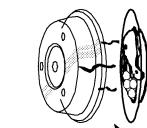
### GLASS TURNTABLE

**Use the Glass turntable** with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.  
\* Place the Glass turntable on the turntable support.



### BAKING PLATE

**Use the bakingplate** when cooking in forced air only or when grilling. Never use it in combination with microwaves.



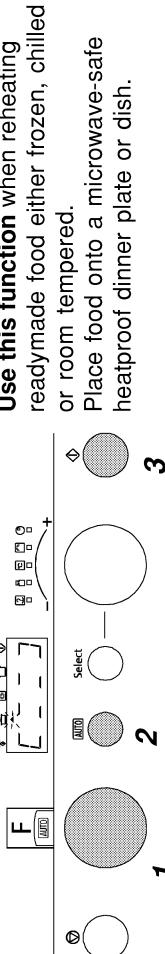
**The Cover** is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture as well as reducing the time needed.

**Always ensure** that the turntable is able to turn freely before starting the oven.  
**Ensure that the utensils you use** are oven proof and allow microwaves to pass through them before cooking.

**Use** the cover for two level reheating



## DYNAMIC INTELLIGENCE REHEAT



1. Turn the multifunction knob to the Auto position.
2. Press the Auto button to select the desired auto function.
3. Press the Start button.

### Adjusting doneness

**When using** this function, you also have the possibility to personally control the end result through the Adjust **doneness** feature. This feature enables you to achieve higher or lower end temperature or longer and shorter time. The standard setting normally gives you the best result. In case the food you heated became too warm to eat at once. You can easily adjust this before you use this function the next time.

This is done by selecting a Hi or Low level with the +/- knob.

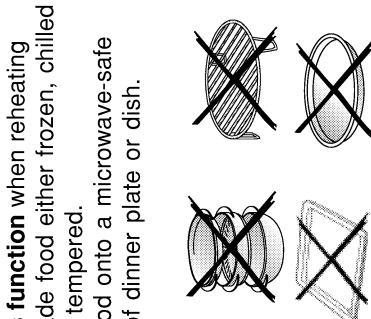
- |          |          |          |                                |
|----------|----------|----------|--------------------------------|
| <i>H</i> | <i>2</i> | <b>+</b> | Increases the end temperature. |
| <i>L</i> | <i>2</i> | <b>-</b> | Decreases the end temperature. |

**Note:** The doneness can only be set or altered during the first 20 seconds of operation including when "[- - -]" is displayed.

**The program should not** be interrupted as long as "[- - -]" is displayed.

**The Program can be** interrupted when the time is displayed.

**When you are saving** a meal in the refrigerator or "plating" a meal for reheating, arrange the thicker, denser food to the outside of the plate and the thinner or less dense food in the middle.



### Do not use with this function.

**Place thin slices** of meat on top of each other or interlace them.

**Thicker slices** such as meat loaf and sausages have to be placed close to each other.

#### Standing time

1-2 minutes standing time always improves the result, especially for frozen food.

**Always use the supplied cover** with this function except when reheating chilled soups in which case the cover is not needed! If the food is packaged in such way that it isn't possible to use the cover, the package should be cut with 2-3 score to allow for excess pressure to escape during reheating.

#### Releasing pressure

**Plastic foil** should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.

**The net weight** shall be kept within **250 - 600 g** when using this function. If not you should consider using the manual function to obtain the best result.

**Ensure** the oven is at room temperature before using this function in order to obtain the best result.

## PAUSE OR STOP COOKING



### If you don't want to continue cooking:

Remove the food, close the door and press the STOP button

### A beep will signal once a minute

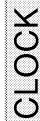
for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.

**Note:** The oven will only hold the settings for 60 seconds if the door is opened and then closed after the cooking is finished.

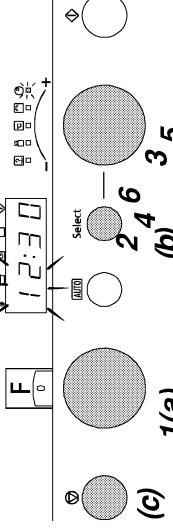


### To continue cooking:

Close the door and press the Start button ONCE. The cooking is resumed from where it was paused. Pressing the Start button TWICE will increase the time by 30 seconds.



## CLOCK



**Keep the door open** while setting the Clock. This gives you 10 minutes to complete the setting of the Clock. Otherwise, each step must be accomplished within 60 seconds.

- 1(a). Turn the multifunction knob to the zero position.
- 2(b). Press the Select button (3 seconds) until the left-hand digit (hour's) flicker.
3. Turn the +/- knob to set the hours.
4. Press the Select button again. (The two right hand digits (minutes) flicker).
5. Turn the +/- knob to set the minutes.
6. Press the Select button again. The Clock is set and in operation.

**To reinstate the clock**, follow the above procedure.

**Note:** When the appliance is first plugged in or after a power failure, the display is blank. If the clock is not set, the display will remain blank until the cooking time is set.

**If you wish to remove the clock** from the display once it has been set, follow steps (a) & (b) and press the Stop button (c).

## KITCHEN TIMER

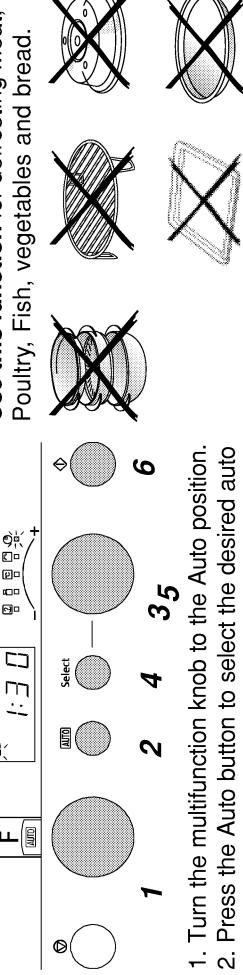
**AUTO** \*

**Use this function** when you need a kitchen timer to measure exact time for various purposes such as cooking eggs, pasta or letting the dough rise before baking etc.

**1**

1. Turn the multifunction knob to the zero position.
2. Turn the +/- knob to set the time to measure.

**The timer automatically starts the countdown after 1 second.**

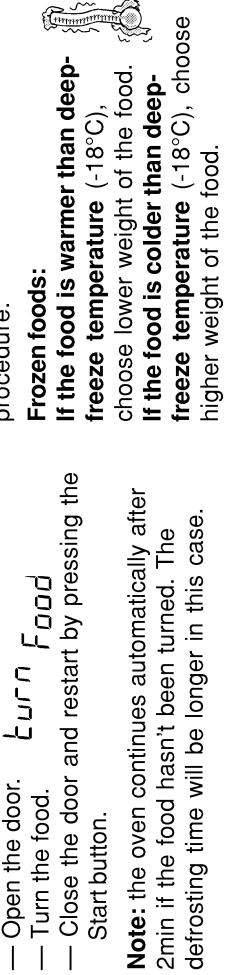


**An acoustic signal** will be heard when the timer has finished to count down.

**Do not use with this function.**

1. Turn the multifunction knob to the Auto position.
2. Press the Auto button to select the desired auto function.
3. Turn the +/- knob to choose desired food class.
4. Press the Select button (default weight is displayed).
5. Turn the +/- knob to set the weight of the food.
6. Press the Start button.

**COOK & REHEAT WITH MICROWAVES**



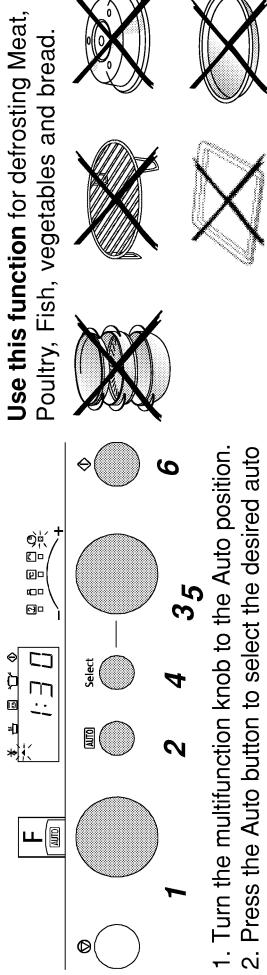
**Use this function** for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

1. Turn the multifunction knob to the microwave position.
2. Turn the +/- knob to set the cooking time.
3. Press the Select button to select power level.
4. Turn the +/- knob to set the preferred power level.
5. Press the Start button.

**Once the cooking process has been started:**

- The time can easily be increased in 30-second steps by pressing the Start button. Each press increases the time with 30 seconds. You may also alter the time by turning the +/- knob to increase or decrease the time. By pressing the Select button you may switch between cooking time and power level. Both can be altered during cooking by turning the +/- knob after selection.

## RAPID DEFROST



**Use this function** for defrosting Meat, Poultry, Fish, vegetables and bread.

**Do not use with this function.**

1. Turn the multifunction knob to the Auto position.
2. Press the Auto button to select the desired auto function.
3. Turn the +/- knob to choose desired food class.
4. Press the Select button (default weight is displayed).
5. Turn the +/- knob to set the weight of the food.
6. Press the Start button.

**Midway through the defrosting process** the oven stops and prompts you to "TURN" food.

- Open the door.
- Turn the food.
- Close the door and restart by pressing the Start button.

**Note:** the oven continues automatically after 2min if the food hasn't been turned. The defrosting time will be longer in this case.

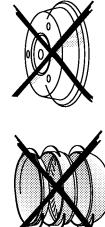
## RECOMMENDED WEIGHTS

For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.

	1 MEAT (100g - 2Kg)	Minced meat, cutlets, steaks or roasts.
	2 POULTRY (100g - 3Kg)	Chicken whole, pieces or fillets.
	3 FISH (100g - 2Kg)	Whole, steaks or fillets.
	4 VEGETABLES (100g - 2Kg)	Mixed vegetables, peas, broccoli etc.
	5 BREAD (100g - 2Kg)	Loaf, buns or rolls.

## FORCED AIR

**Use this function to** cook meringues, pastry, sponge cakes, soufflés, poultry and roast meats.



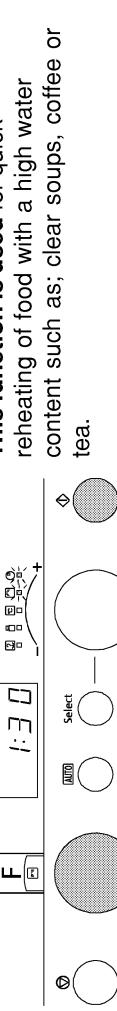
**Do not use with this function.**

**Use the Wire rack** to put food on to allow the air to circulate properly around the food.

**Use the baking plate** when baking small items like cookies or rolls.

**During the heating process** the digits flicker until the set temperature is reached.

**Once the heating process** has been started the temperature can easily be adjusted by turning the multifunction knob.



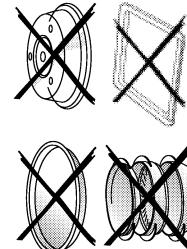
1. Turn the multifunction knob to the Forced Air position.
2. Turn the +/- knob to set the temperature.
3. Press the Select button to select cooking time.
4. Turn the +/- knob to set the cooking time.
5. Press the Start button.

**The default setting** when selecting Forced Air is 175°C

**Note:** If the cooking time is set to more than 90 minutes, the display will show "CONT", I.E. the oven will run continuously without any time limit until you turn the oven off.

## FORCED AIR COMBI

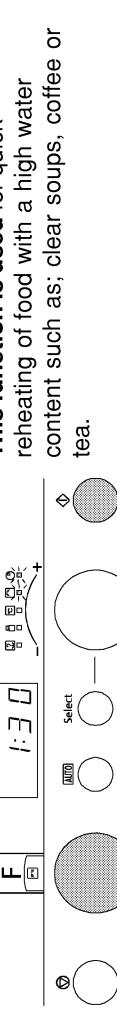
**Use this function to** cook roast meats, poultry, and jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.



**Do not use with this function.**

**During the heating process** the digits flicker until the set temperature is reached.

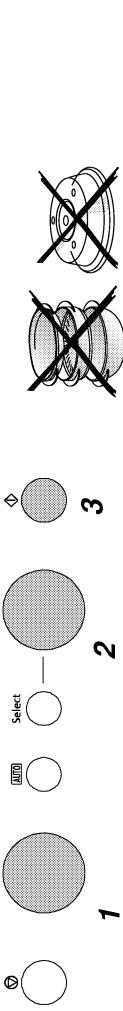
**Once the heating process** has been started the temperature can easily be adjusted by turning the multifunction knob. Also the microwave power level is possible to change. The Max. possible microwave power level when using the Forced air is limited to a factory-preset level.



1. Turn the multifunction knob to the Forced Air position.
2. Turn the +/- knob to set the temperature.
3. Press the Select button to select microwave power.
4. Turn the +/- knob to set the power level.
5. Press the Select button to select cooking time.
6. Turn the +/- knob to set the cooking time.
7. Press the Start button.

## GRILL

**This function is used** for quick reheating of food with a high water content such as; clear soups, coffee or tea.

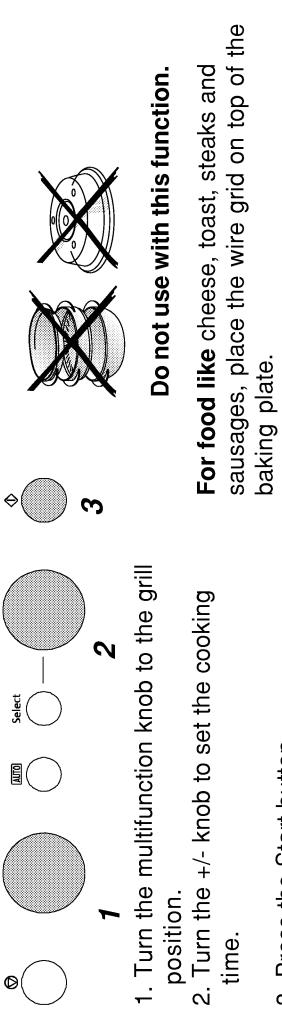


1. Turn the multifunction knob to the microwave position.
2. Press the Start button.

**This function automatically starts** with full microwave power level and the cooking time set to 30 seconds. **Each additional press** increases the time with 30 seconds. You may also alter the time by turning the +/- knob to increase or decrease the time after the function has started.

## GRILL

**This function to** quickly give a pleasant brown surface to the food.

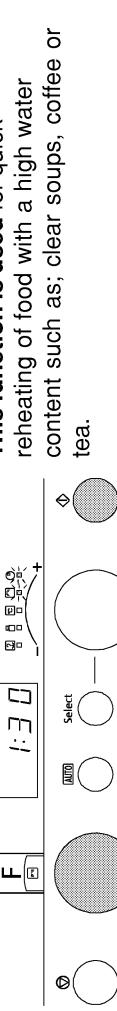


1. Turn the multifunction knob to the grill position.
2. Turn the +/- knob to set the cooking time.
3. Press the Start button.

**For food like** cheese, toast, steaks and sausages, place the wire grid on top of the baking plate.

**IMPORTANT!**  
**Ensure that the utensils used are heat resistant and ovenproof before grilling with them.**  
**Do not use plastic utensils when grilling.** They will melt. Items of wood or paper are not suitable either.

**Do not leave the oven** door open for long periods when the Grill is in operation, as this will cause a drop in temperature.  
**Note:** If the cooking time is set to more than 90 minutes, the display will show "CONT", I.E. the oven will run continuously without any time limit until you turn the oven off.



1. Turn the multifunction knob to the microwave position.
2. Press the Start button.



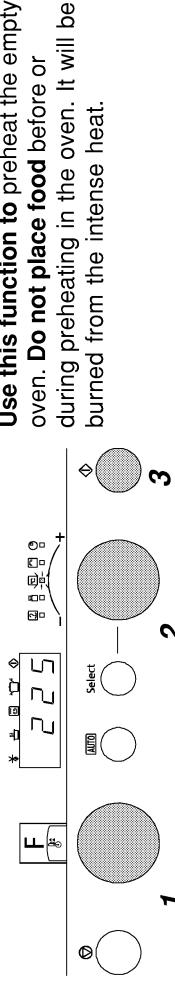


## QUICK HEAT

**Use this function to cook such food as Gratin's, Lasagne, Poultry and Baked potatoes.**

**Do not use with this function.**  
The Max. possible microwave power level when using the Turbo Grill is limited to a factory-preset level.

**Place food** on the wire rack or on the glass turntable when cooking with this function.



1. Turn the multifunction knob to the Turbo Grill position.
2. Turn the +/- knob to set the power level.
3. Press the Select button to select a cooking time.
4. Turn the +/- knob to set the cooking time.
5. Press the Start button.

## CRISSP

**Use this function to reheat and cook pizzas and other dough based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.**

**Do not use with this function.**  
It is not possible to change or switch the Power level or Grill, on/off, when using the Crisp function.

## IMPORTANT!

**Use oven mittens or the special Crisp handle supplied when removing the hot Crisp-plate.**  
**Only use the supplied Crisp plate with this function.**  
**Other available Crisp plate on the market will not give the correct result when using this function.**

**Ensure that the Crisp-plate is correctly placed in the middle of the Glass turntable.**

**The oven and the crisp-plate become very hot when using this function.**  
**Do not place the hot crisp-plate on any surface susceptible to heat.**  
**Be careful, not to touch the ceiling beneath the Grill element.**

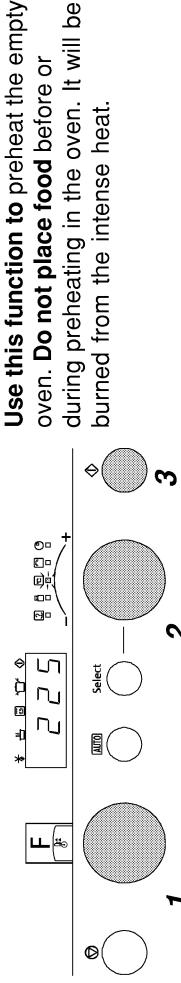


## TURBO GRILL COMBI

**Use this function to cook such food as Gratin's, Lasagne, Poultry and Baked potatoes.**

**Do not use with this function.**  
The Max. possible microwave power level when using the Turbo Grill is limited to a factory-preset level.

**Place food** on the wire rack or on the glass turntable when cooking with this function.



1. Turn the multifunction knob to the Turbo Grill position.
2. Turn the +/- knob to set the power level.
3. Press the Select button to select a cooking time.
4. Turn the +/- knob to set the cooking time.
5. Press the Start button.

## CRISSP

**Use this function to reheat and cook pizzas and other dough based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.**

**Do not use with this function.**  
It is not possible to change or switch the Power level or Grill, on/off, when using the Crisp function.

## IMPORTANT!

**Use oven mittens or the special Crisp handle supplied when removing the hot Crisp-plate.**  
**Only use the supplied Crisp plate with this function.**  
**Other available Crisp plate on the market will not give the correct result when using this function.**

**Ensure that the Crisp-plate is correctly placed in the middle of the Glass turntable.**

**The oven and the crisp-plate become very hot when using this function.**  
**Do not place the hot crisp-plate on any surface susceptible to heat.**  
**Be careful, not to touch the ceiling beneath the Grill element.**